

**PEMANFAATAN BEKATUL PADA PEMBUATAN  
RICE BRAN FRIED COCONUT ROLL BREAD SEBAGAI  
PRODUK OLEH-OLEH KAYA SERAT**

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**ABSTRAK**

Penelitian ini bertujuan untuk 1) menemukan resep produk *Rice Bran Fried Coconut Roll Bread*, 2) mengetahui penerimaan masyarakat terhadap produk *Rice Bran Fried Coconut Roll Bread*, dan 3) mengetahui informasi nilai gizi produk *Rice Bran Fried Coconut Roll Bread*.

Jenis penelitian menggunakan penelitian *Research and Development* dengan metode 4D meliputi *define, design, develop dan dissemination*. Pada tahap *define* dilakukan kajian produk acuan yaitu *Solo Floss Roll* dan uji coba 3 resep acuan sehingga diperoleh 1 resep acuan terpilih. Tahap *design* dilakukan perencanaan produk dan uji coba 3 resep produk pengembangan berdasarkan resep acuan terpilih sehingga diperoleh 1 resep produk pengembangan terbaik. Tahap *develop* dilakukan perancangan teknik penyajian, uji validasi, uji proksimat, dan perhitungan harga jual produk. Tahap akhir *dissemination* yaitu pengenalan atau pameran produk. Metode pengumpulan data yang digunakan dalam penelitian ini adalah metode uji penerimaan produk secara sensoris terhadap konsumen. Uji sensoris skala terbatas dilakukan oleh 30 panelis semi terlatih dan uji penerimaan skala luas dilaksanakan saat pameran proyek akhir dengan panelis sebanyak 90 orang. Teknik analisis data dilakukan secara deskriptif dan uji T.

Hasil penelitian menemukan 1) resep yang tepat untuk pembuatan produk *Rice Bran Fried Coconut Roll Bread* menggunakan tepung bekatul sebanyak 10% dari jumlah tepung terigu protein tinggi dengan metode pemanggangan (*baking*), 2) tingkat penerimaan masyarakat terhadap produk *Rice Bran Fried Coconut Roll Bread* oleh panelis semi terlatih dengan skor rerata 3,35 yang termasuk kategori disukai, dan pada saat pameran diperoleh skor rerata 3,70 yang termasuk kategori sangat disukai, dan 3) informasi nilai gizi produk *Rice Bran Fried Coconut Roll Bread* mengandung protein 8 g (13%), lemak 18 g (26%), karbohidrat 38 g (12%), dan energi total 341 kal/100g berdasarkan kebutuhan energi 2.150 Kal.

Keyword : *Rice Bran Fried Coconut Roll Bread*, bekatul, serat

# **THE USE OF RICE BRAN IN THE MAKING OF RICE BRAN FRIED COCONUT ROLL BREAD AS A LOCAL PRODUCT WITH RICH FIBER**

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## **ABSTRACT**

*This study aims to 1) find the recipe for Fried Coconut Roll Bread products, 2) find out the community acceptance of the products of Fried Coconut Roll Bread Rice Bran, and 3) find out information on the nutritional value of Rice Bran Fried Coconut Roll Bread products.*

*This type of research uses Research and Development research with 4D methods including define, design, develop and dissemination. In the define phase, a reference product was taken, namely the Solo Floss Roll and a trial of 3 reference recipes so that a selected reference recipe was obtained. The design phase is carried out product planning and testing 3 prescription development products based on selected reference recipes so that 1 recipe is the best development product. The stage of development is done by designing presentation techniques, validation tests, proximate tests, and calculation of product selling prices. The final stage of dissemination is the introduction or exhibition of products. The data collection method used in this study is a product acceptance test method sensory to consumers. Limited-scale sensory testing was carried out by 30 semi-trained panelists and a large-scale acceptance test was carried out during the final project exhibition with 90 panelists. The data analysis technique was descriptively and used the T test.*

*The results of the study found 1) the right recipe for making Fried Coconut Roll Bread products using bran flour as much as 10% of the amount of high protein flour with baking method, 2) the level of public acceptance of Rice Bran Fried Coconut Roll Bread products by semi-trained panelists with an average score of 3.35 which is included in the preferred category, and at the time of the exhibition obtained an average score of 3.70 which is included in the highly favored category, and 3) information on nutritional value of Rice Coconut Fried Bread Roll Bread products containing 8 g of protein (13 %), fat 18 g (26%), carbohydrates 38 g (12%), and total energy 341 cal / 100g based on energy requirements 2,150 Cal.*

**Keyword:** *Rice Bran Fried Coconut Roll Bread, rice bran, fiber*